

DINNER MENU

THIRTY

RESTAURANT AND LOUNGE

Starters

DAILY SOUP SEASONALLY AND LOCALLY INSPIRED	10
FRENCH ONION SOUP HEARTY BEEF BROTH WITH SHERRY, SPANISH ONIONS AND TOPPED WITH BAKED GRUYERE CROSTINI	12
CAESAR SALAD ROMAINE HEARTS, RADICCHIO, RED RADISH, TOASTED PARMESAN CRUMBS, CREAMY CAESAR DRESSING ADD CHICKEN \$7, SHRIMP \$8, SALMON \$8	14
TOSSED GREEN SALAD MIXED GREENS, CUCUMBER, TOMATO, JULIENNE VEGETABLES, HOUSE DRESSING ADD CHICKEN \$7, SHRIMP \$8, SALMON \$8	14
WEDGE SALAD A WEDGE OF ICEBERG, CHERRY TOMATO, CRISPY SMOKED BACON, CRUMBLLED FETA, GREEN ONIONS, BUTTERMILK RANCH OR BLUE CHEESE DRESSING ADD CHICKEN \$7, SHRIMP \$8, SALMON \$8	16
KOREAN CHICKEN BITES CRISPY BREADED CHICKEN TOSSED WITH KOREAN B.B.Q SAUCE, SLICED SCALLIONS, TOASTED SESAME SEEDS, SERVED WITH PICKLED CABBAGE	16
 ASIAN PLATTER BOMBAY SAMOSA, FALAFEL, VIETNAMESE SPRING ROLL, JALAPENO LIME AIOLI, MANGO CHUTNEY, PICKLED SLAW	18
MARYLAND CRAB CAKES CLASSIC BLUE CRAB CAKES, THAI SLAW, CITRUS REMOULADE	18
CRISPY CALAMARI HAND DUSTED CALAMARI RINGS, THAI SLAW, JALAPENO LIME AIOLI	16

Light Fares

ALL SERVED WITH YOUR CHOICE OF SEASONED FRIES, CAESAR SALAD, TOSSED GREEN SALAD OR A DAILY SOUP

CARLTON CLUB HOUSE DIJON FLAVOURED CHICKEN, HOT HOUSE TOMATO, LEAF LETTUCE, AGED WHITE CHEDDAR, MAPLE BACON, MAYONNAISE ON CHOICE OF WHITE OR BROWN BREAD	18
LOADED ANGUS BURGER HAND FORMED 6 OZ. BURGER ON A BRIOCHE BUN TOPPED WITH LETTUCE, TOMATOES, RED ONION & PICKLES ADD MAPLE BACON \$2 ADD CHEDDAR CHEESE \$1	18

Featured Mains

STEAK NEWBURG GRILLED 10 OZ STRIPLOIN TOPPED WITH CRAB, CALAMARI, SHRIMP IN A CLASSIC SHERRY CREAM SAUCE, MASH YUKON POTATOES, SEASONAL VEGETABLES	48	SHRIMP AND SALMON LINGUINE SHRIMP, SALMON WITH PIQUILLO PEPPERS, MUSHROOM IN PESTO CREAM SAUCE, GARLIC BREAD	30
SURF AND TURF GRILLED 10 OZ. STRIPLOIN, 3 TIGER SHRIMP AND BEARNAISE SAUCE SERVED WITH SEASONAL VEGETABLES AND SCALLION MASH YUKONS	46	ONTARIO GRASSFED BEEF BOLOGNESE DE CECCO RIGATONI TOSSED IN OUR HOMEMADE BEEF BOLOGNESE SAUCE, ASIAGO, GARLIC BREAD	28
AGED RIB EYE 12 OZ ANGUS RIBEYE GRILLED TO YOUR LIKING, ROASTED MINI POTATOES, MARKET VEGETABLES, BRANDY DEMI-GLACE	44	BUTTER CHICKEN CLASSIC CHICKEN TIKKA IN OUR SIGNATURE CREAMY TOMATO SAUCE, BASMATI RICE, NAAN BREAD, CUCUMBER AND TOMATO SALAD	28
CANADIAN STRIPLOIN 10 OZ. ANGUS STRIPLOIN GRILLED TO YOUR LIKING, HERB ROASTED MINI POTATOES, MARKET VEGETABLES, BOURBON DEMI REDUCTION	42	SOUTHERN STYLE CHICKEN CRISPY COATED CHICKEN BREAST, YUKON WHIPPED POTATOES, STEAMED VEGETABLES, PICKLED SLAW, PAN GRAVY	28
CANADIAN BEEF BRISKET SLOW BRAISED FOR SIX HOURS, POMME PUREE, SEASONAL VEGETABLES, RED WINE GLAZE	40	CHICKEN SHISH KEBAB TWO SKEWERS OF MEDITERRANEAN FLAVOURED CHICKEN, STEAMED RICE, MARKET VEGETABLES, PICKLED CABBAGE AND JALAPENO LIME AIOLI	28
LOBSTER AND SHRIMP RAVIOLI STRIPED MAINE LOBSTER RAVIOLI WITH GARLIC SHRIMPS, CONFIT CHERRY TOMATO IN A SAFFRON RIESLING CREAM SAUCE TOPPED WITH SHREDDED PARMESAN AND ARUGULA, GARLIC BREAD	35	HADDOCK & CHIPS STEAM WHISTLE BEER BATTERED, THAI SLAW, CITRUS TARTAR, FRITES	28
SPECIAL OF THE DAY PLEASE ASK THE SERVER ABOUT THE DAILY SPECIAL	28	CHICKEN PARMESAN PANKO CRUSTED CHICKEN BREAST, MOZZARELLA CHEESE ON A BED OF LINGUINE IN MARINARA SAUCE, GARLIC BREAD	28
ATLANTIC SALMON YOUR CHOICE OF TANDOORI OR LEMON PEPPER SEASONING ON ATLANTIC SALMON, STEAMED BASMATI RICE, MARKET VEGETABLES, DILL CREAM SAUCE	32	 LINGUINE PRIMAVERA RED AND GREEN PEPPERS, MUSHROOM, ASPARAGUS IN A PESTO MARINARA SAUCE SERVED WITH GARLIC BREAD	26

Sweet Treats

NEW YORK CHEESE CAKE CLASSIC CHEESE CAKE WITH GRAHAM CRUST SERVED WITH WILD BERRY COMPOTE & WHIPPED CREAM	14	CHUDLEIGH'S APPLE BLOSSOM HOMESTYLE PIE WITH LOCALLY SOURCED APPLES, CRUNCHY OAT CRUMBLE TOPPED WITH VANILLA BEAN ICE CREAM AND CRÈME ANGLAISE	14
DOUBLE CHOCOLATE BROWNIE HOMEMADE BELGIAN CHOCOLATE BROWNIES TOPPED WITH VANILLA BEAN ICE CREAM AND CANDIED PECANS	14	CHOCOLATE LAVA CAKE A DECADENT CHOCOLATE CAKE LAYERED WITH MOLTEN CHOCOLATE GANACHE. SERVED WARM WITH WHIPPED CREAM AND BERRIES	14
RASPBERRY GREEK YOGURT CHEESE CAKE A BLEND OF GREEK YOGURT CHEESECAKE WITH RASPBERRY PUREE, SERVED WITH BERRY DRIZZLE AND WHIPPED CREAM	14	ICE CREAM DUO OF VANILLA & CHOCOLATE ICE CREAM TOPPED WITH FRESH BERRIES, CHOCOLATE DRIZZLE	12

PLEASE LET US KNOW IF YOU HAVE ANY FOOD OR INGREDIENT SENSITIVITY, WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.
PLEASE NOTE THAT ALL PRICES SUBJECT TO APPLICABLE TAX.

 VEGETARIAN

BEVERAGE MENU

THIRTY

RESTAURANT AND LOUNGE

Red Wine

	6oz	9oz	bottle
Peller Estates Cabernet Merlot, Ontario	12	16	45
Trius Cabernet Sauvignon, Ontario	12	16	45
Montalto Cabernet-Nero D'avola Sicily, Italy	12	16	45
Cigar Box Old Vine Pinot Noir, Leyda Valley, Chile	12	16	45
Valle Dorado Merlot, Curico Valley, Chile	12	16	45
The Pavillion Shiraz Cabernet, Stellenbosch, South Africa	12	16	45
Il Poggione Rosso Di Toscana, Montalcino, Tuscany, Italy	14	18	60
Ironstone Merlot, Lodi, California			55
Canale Black River Malbec, Patagonia, Argentina			55
Ogier Ventoux Red, Ventoux, Rhone, France			55
Lyeth Sonoma Cabernet Sauvignon, Sonoma, California			60
Poggio Morino Chianti, Tuscany, Italy			60
J. Lebeque Lussac St. Emillion, Bordeaux, France			60
Travaglini, Gattinara, Piedmonte, Italy			65
Poderi Dal Nespoli Borgo Del Guidi, Emilia Romagna, Italy			75
Allegrini Valpolicella Classico, Veneto, Italy			80
Il Poggione Rosso Di Montalcino, Tuscany, Italy			85

White Wine

	6oz	9oz	bottle
Peller Estates Chardonnay, Ontario	12	16	45
Montalto Pinot Grigio, Sicily, Italy	12	16	45
Valle Dorado Sauvignon Blanc, Curico Valley, Chile	12	16	45
Tawse Rosé, Ontario	12	16	45
The Pavillion Chenin Blanc, Western cape, South Africa	12	16	45
Kendal-Jackson Vintners Reserve Chardonnay, California	16	20	65
Map Maker Sauvignon Blanc, Marlborough, New Zealand			60
Il Cavaliere Di Bertolo Pinot Grigio, Italy			60
Joseph Mellot Sauvignon Blanc Sincerite, Vin De France			60
Villa Marchesi, Prosecco D.O.C, Veneto, Italy			65

Beer

BOTTLED

DOMESTIC

MOLSON CANADIAN	8
LABATT BLUE	8
COORS LIGHT	8
BUDWEISER	8

DRAUGHT

IMPORTED

CORONA	10
STELLA ARTOIS	10
HEINEKEN	10
GUINNESS (CAN)	10
BECK'S (NON-ALCOHOLIC)	10

Cocktails

BLACK RUSSIAN POLAR ICE VODKA & KAHLUA SERVED OVER ICE	14
WHITE RUSSIAN POLAR ICE VODKA, KAHLUA & MILK	14
MELON BALL POLAR ICE VODKA, MELON LIQUEUR AND FRESH ORANGE JUICE	14
BAY BREEZE YOUR CHOICE OF POLAR ICE VODKA OR BACARDI SUPERIOR RUM, CRANBERRY AND PINEAPPLE JUICES	14
BLOODY CAESAR POLAR ICE VODKA, CLAMATO JUICE, DASHES OF TOBACCO & WORCESTERSHIRE SPICES WITH A LIME GARNISH	14
TOM COLLINS BEEFEATER GIN, LEMON JUICE & SODA	14
MARGARITA CAZADORES REPOSADO, TRIPLE SEC & LIME JUICE SHAKEN OVER ICE	14
MAI TAI BACARDI SUPERIOR RUM, TRIPLE SEC, ORANGE AND PINEAPPLE JUICES	14
MANHATTAN RYE WHISKEY & SWEET VERMOUTH SERVED OVER ICE	14
AMARETTO SOUR DISARONNO SHAKEN WITH LEMON JUICE	14
LONG ISLAND ICED TEA MCGUINNESS ORIGINAL RECIPE; VODKA, RUM, GIN & TRIPLE SEC MIXED WITH LEMON JUICE & TOPPED WITH COCA-COLA	14
SEX ON THE BEACH PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICES	14
NEGRONI GIN, SWEET VERMOUTH, CAMPARI	14

Liquor

BAR RAIL	8
VODKA	
ABSOLUTE	9
BELVEDAIRE	10
GREY GOOSE	10
GIN	
TANQUERAY NO 10	10
BOMBAY SAPPHIRE	10
SCOTCH	
JOHNNIE WALKER RED	10
CHIVAS 12 YR	14
JOHNNIE WALKER BLACK 12 YR	14
GLENFIDDICH 12 YR	14
CRAGGANMORE 12 YR	15
TALISKER 10 YR	17
OBAN 14 YR	20
TEQUILA	
CAZADORES REPOSADO	10
PATRON SILVER	14
PORT [2 OZ]	
TAYLOR'S FLADGATE LBV	10
TAYLOR'S OLD TAWNY 10 YR	10
WHISKEY/BOURBON	
CROWN ROYAL	10
JACK DANIELS	10
JAMESON	10
BUSHMILLS	10
BUSHMILLS BLACK BUSH	10
MAKER'S MARK	10
COGNAC	
COURVOISIER VS	13
HENNESSEY VS	13
REMY MARTIN VSOP	17
COURVOISIER VSOP	17
REMY MARTIN XO	25

Martinis

THE CLASSIC YOUR CHOICE OF BEEFEATER GIN OR POLAR ICE VODKA GARNISHED WITH OLIVES OR A LEMON TWIST	14
COSMOPOLITAN POLAR ICE VODKA, TRIPLE SEC, FRESH LIME & CRANBERRY JUICE	14
APPLETINI POLAR ICE VODKA & GREEN APPLE SOURPUSS SERVED OVER ICE	14
MAPLE LEAF POLAR ICE VODKA, MAPLE SYRUP, LIME JUICE & ANGOSTURA BITTERS	14
ESPRESSO POLAR ICE VODKA, KAHLUA, WHITE CRÈME DE CACAO & CHILLED ESPRESSO	14
CARAMEL APPLE POLAR ICE VODKA, BUTTER RIPPLE SCHNAPPS, GREEN APPLE SOURPUSS & APPLE JUICE	14
BLUE DOLPHIN POLAR ICE VODKA & BLUE CURACAO WITH AN ORANGE WHEEL GARNISH	14
FRENCH MARTINI POLAR ICE VODKA, CHAMBORD LIQUEUR & PINEAPPLE JUICE	14
LYCHEE POLAR ICE VODKA & SOHO LYCHEE LIQUEUR WITH A CHERRY GARNISH	14
CHOCOLATE POLAR ICE VODKA, WHITE CRÈME DE CACAO & CHOCOLATE SAUCE	14
MINT CHOCOLATE BAILEY'S IRISH CREAM, POLAR ICE VODKA, WHITE CRÈME DE CACAO & WHITE CRÈME DE MENTHE	14

Specialty Coffees

ALL SPECIALTY COFFEES TOPPED WITH WHIPPED CREAM
& A MARASCHINO CHERRY

MONTE CRISTO GRAND MARNIER, KAHLUA & COFFEE	12
IRISH COFFEE JAMESON IRISH WHISKEY, IRISH MIST LIQUEUR & COFFEE	12
B-52 BAILEY'S IRISH CREAM, KAHLUA, GRAND MARNIER & COFFEE	12
SPANISH COFFEE NAPOLEON BRANDY, KAHLUA & COFFEE	12